

LIMITED WARRANTY* ONE (1) YEAR:

Your small kitchen appliance is warranted to the original purchaser to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. During that period, should the appliance fail to operate properly, return the appliance with your sales receipt to the store where purchased. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service. This product warranty covers only the original consumer purchaser of the product.

WARRANTY IS ONLY VALID WITH A DATED PROOF OF PURCHASE.

To guarantee repair or replacement without charge, a dated sales receipt showing purchase within the limited warranty period* must accompany the appliance. Without a sales receipt, warranty will be estimated according to the appliance's manufactured date. A comparable appliance should arrive within 2-3 weeks. However, in case an appliance is not covered by warranty, correspondence offering alternatives will be mailed to you.

During the one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to our Service Center. (See the "Returns" section below). The repaired or replacement product will be in warranty for the remaining balance of the one-year warranty period and an additional one-month period.

This limited warranty covers appliances purchased and used within the 50 contiguous states plus the District of Columbia and does NOT cover:

- Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
- Damages caused in shipping.
- Damages caused by replacement or resetting of house fuses or circuit breakers.
- Defects other than manufacturing defects.
- Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Lost or missing parts of the product. Parts will need to be purchased separately.
- Damages of parts that are not electrical; for example: cracked or broken plastic or glass.
- Damage from service or repair by unauthorized personnel.
- Extended warranties purchased via a separate company or reseller.
- Consumer's remorse is not an acceptable reason to return a product to our Service Center.

*The consumer is responsible for any delivery charges for all replacement units provided for exchange under the warranty.

RETURNS: Any return of defective merchandise to the manufacturer must be processed accordingly by contacting customer service first to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #. We cannot assume responsibility for loss or damages to products returned to us during incoming shipment. For your protection, always carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your return: any accessories related to the problem, your full address and daytime phone number, a note describing the problem, a copy of the dated sales receipt or other proof of purchase and a valid RA#. C.O.D shipments cannot be accepted.

*One Year Limited Warranty valid only in the **50 contiguous states plus the District of Columbia, excluding** Puerto Rico and the Virgin Islands.

This warranty is effective only if the product is purchased and operated in the USA; product usage which is in violation of the written instructions provided with the unit will void this warranty. For international warranty, please contact the local distributor.

**Any instruction or policy included in this manual may be subject to change at any time.

Model MST-800V

Elite Gourmet® 8.5Qt. Slow Cooker

MAXI-MATIC® USA

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8.5 Qt. Slow Cooker



Model MST-800V

INSTRUCTION MANUAL

Before operating your new appliance, please read all instructions carefully and keep for future reference.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all the instructions.
2. To protect against the risk of electrical shock do not put base in water or in any other liquid.
3. Close supervision is necessary when appliance is used near children.
4. NEVER ALLOW A CHILD TO USE THIS PRODUCT.
5. Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.
6. The use of attachments or tools not recommended by supplier may cause fire, electric shock or injury.
7. Do not use outdoors.
8. DO NOT let the power cord hang over the edge of the table or work-top, and keep it away from any hot surfaces.
9. KEEP YOUR APPLIANCE AWAY FROM ANY HOT PLATES, BURNERS AND HEATED OVENS.
10. Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.
11. Do not use the appliance for other than intended use.
12. Do not switch on the cooker if the ceramic pot is empty.
13. Allow lid and slow cooker to cool before allowing it to touch water.
14. Never touch the outer enclosure of the slow cooker during its operation or before it cools. Use the handles or knobs. Do not touch hot surfaces. Use oven gloves or a cloth when removing lid or handling contents.
15. Never cook directly in the base unit. Use the ceramic pot.
16. Do not use slow cooker or glass lid if cracked or chipped.
17. Never leave the appliance connected to the socket outlet when not in use.
18. Do not switch on the appliance when it is upside down or laid on its side.
19. The glass lid and ceramic pot are fragile. Handle them with care.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

USING FOR FIRST TIME

Before using the slow cooker for the first time

Remove all labels and tags from the product.

Wash the ceramic pot and glass lid in hot soapy water with a sponge or a dish cloth, rinse thoroughly and dry.

IMPORTANT: DO NOT IMMERSER THE SLOW COOKER BASE IN WATER.

Note: During initial use you may notice a slight odor due to the burning off of manufacturing residues. This is completely normal and will disappear after a few uses.

AUTO/DEFROST Setting:

The AUTO/DEFROST setting allows the user to set the slow cooker to cook frozen food for the day and be ready to serve 8-10 hours later. When set to AUTO DEFROST, the Slow Cooker will cook on HIGH until the food defrosts and reaches a pre-set temperature, then switches to LOW and maintains a constant low cooking temperature.

However if you wish to extend the cooking period, you can use the LOW setting and if you wish to shorten the cooking period you can use the HIGH setting.

HOW TO USE

- Place the base on a dry, level, heat resistant surface, away from the edge of the work surface. Do not use on the floor.
- Place food and other ingredients into the ceramic pot, and place the pot into the base. Cover with the glass lid. If you need to pre-cook or brown foods prior to slow cooking, this must be done in a pan. Do not try to brown or pre-cook food in the slow cooker.
- Set the control knob to the OFF position before plugging the unit into the main socket.
- Switch off and unplug the slow cooker after cooking is complete and remove the ceramic pot using heat resistant gloves or mitts.

CAUTION: BE CAREFUL NOT TO TOUCH THE BASE UNIT AFTER COOKING AS IT WILL REMAIN HOT.

About slow cooking

- Slow cooking has always been the best way to prepare a nutritious hot meal with minimum preparation and maximum free time away from the kitchen.
- Traditionally slow cooking has centered on soups and casseroles but with this oval ceramic pot you can also produce most modern family meals and dinner party dishes. This pot is convenient as well as looking good enough to take straight to the table for serving. (Always place the slow cooker on a heat proof mat or surface).
- This method of cooking is ideal for preparing tougher cuts of meat, giving them the long, gentle simmering that ensures that they become tender and full of flavor.

Suitable foods for slow cooking & preparation:

Most foods are suited to slow cooking methods; however there are a few guidelines that need to be followed.

- Cut root vegetables into small, even pieces, as they take longer to cook than meat. They should be gently sautéed for 2-3 minutes before slow cooking. Ensure that root vegetables are always placed at the bottom of the pot and all ingredients are immersed in the cooking liquid.
- Trim all excess fat from meat before cooking, since the slow cooking method does not allow fat to evaporate.
- If adapting an existing recipe from conventional cooking, you may need to cut down on the amount of liquid used. Liquid will not evaporate from the slow cooker to the same extent as with conventional cooking.
- Never leave uncooked food at room temperature in the slow cooker.
- Do not use the slow cooker to reheat food.
- Insert a meat thermometer into joints of roasts, hams, or whole chickens to ensure they are cooked to the desired temperature.
- Authentic stoneware is fired at high temperatures therefore the ceramic pot may have minor surface blemishes, the glass lid may rock slightly due to these imperfections. Low heat cooking does not produce steam so there will be little heat loss. Due to normal wear and tear through the products life, the outer surface may start appearing "crazed".
- Do not put the ceramic pot or glass lid in an oven, freezer, and microwave or on a gas/electrical hob.
- Do not subject the ceramic pot to sudden changes in temperature. Adding cold water to a very hot pot could cause it to crack.
- Do not allow the pot to stand in water for a long time (You can leave water in the pot to soak).
- There is an area on the base of the ceramic pot that has to remain unglazed for manufacturing purposes. This unglazed area is porous, therefore will soak up water, this should be avoided.
- Do not switch the slow cooker on when the ceramic pot is empty or out of the base.

Tips for slow cooking

- The slow cooker should be at least half full for best results to avoid over spilling.
- Slow cooking retains moisture. If you wish to reduce moisture in the cooker, remove the lid after cooking and turn the control to high (if set to low or medium) and simmer for 30 to 45 minutes.
- The lid is not a sealed fit. Don't remove unnecessarily as the built up heat will escape. Each time you remove the lid, allow an additional 10 minutes to the cooking time.
- If cooking soups, leave a 5 cm space between the top of the cook pot and the food surface to allow simmering.
- Many recipes demand all day cooking, if you do not have time to prepare food that morning prepare it the night before and store the food in a covered container in the refrigerator. Transfer the food to the slow cooker and add liquid/gravy. Select the setting low, high or medium.
- Most meat and vegetable recipes require 8-10 hours on low. 4-6 hours on high and 5-7 hours on medium.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk, and cream should be added towards the end of the cooking time. Many things can

affect how quickly a recipe will cook, water and fat content, initial temperature of the food and the size of the food.

- Food cut into small pieces will cook quicker. A degree of 'trial and error' will be required to fully optimize the potential of your slow cooker.
- Vegetables usually take longer to cook than meat, so try and arrange vegetables in the lower half of the pot.
- After food is cooked, switch cooker off and leave covered with the lid. There will be enough heat in the slow cooker to keep warm for 30 minutes. If you require longer to keep warm switch to the low setting.
- All food should be covered with a liquid, gravy or sauce. In a separate pan or jug prepare your liquid, gravy or sauce and completely cover the food in the slow cooker.
- Pre-browning meat and onions in a pan to seal in the juices also reduces the fat content before adding to the slow cooker. This is not necessary if time is limited, but improves the flavor.
- When cooking joints of meat, ham, and poultry etc the size and shape of the joint is important. Try to keep the joint in the lower 2/3 of the pot and fully cover with water. If necessary cut in two pieces. Joint weight should be kept within the maximum limit.

CARE & CLEANING

Always make sure the slow cooker is unplugged and in the OFF position before storing away or cleaning. Make sure the unit has cooled down completely before cleaning.

- The stoneware insert is dishwasher safe or can also be cleaned with warm soapy water. To remove any foods that have been cooked onto the bottom of the pot, simply soak overnight in soapy water and rinse the next day.
- The exterior of the slow cooker can be wiped with a damp cloth and dried. DO NOT use harsh abrasive cleaner or scouring pad to clean any part of the slow cooker as this will damage the surfaces.

WARNING: NEVER SUBMERGE THE ENTIRE SLOW COOKER INTO WATER OR ANY OTHER LIQUID OR THIS MAY DAMAGE THE SLOW COOKER.

RECIPES

ITALIAN MEATBALLS

1 lb. ground beef	1/2 lb. Italian sausage
2 eggs	1/4 C. milk
1/2 C. dry breadcrumbs	3 T. grated parmesan cheese
1/2 t. garlic powder	salt and pepper

In a bowl, beat eggs and add milk. Add beef and Italian sausage. Mix together. Add rest of ingredients and mix until combined. Shape the mixture into 1 inch balls and place on a greased cookie sheet. Bake at 350°F. for 15 minutes. Add to slow cooker.

Sauce

1 15 oz. can tomato sauce	1 6 oz. can tomato paste
1 small onion chopped	1/2 C. green pepper
1/2 C. beef broth	1/3 C. water
2 garlic cloves minced	1 t. oregano
1 t. salt	1 t. sugar
1 2 t. pepper	

Mix all ingredients in a bowl and pour over the meatballs. Cover and cook on Low for 4 - 5 hours.

SLOPPY JOES

3 lbs. ground beef	1 C. onions diced
1 C. celery diced	1 C. green pepper diced
1 1/2 C. ketchup	2 T. Worcestershire sauce
1 6 oz. can tomato paste	3/4 C. water
1/2 t. paprika	3 T. vinegar
3 T. brown sugar	1 t. dry mustard
salt and pepper	

Brown ground beef in a skillet and break up into small pieces. Add to slow cooker. Add the rest of the ingredients and mix well. Turn on low and cook for 8 hours. Serve on hamburger buns.

CHILI DIP

1 lb. ground beef	1 16 oz. jar mild picante sauce
2 cans refried beans	8 oz. sour cream
1/2 t. chili powder	1/2 C. chopped onion
8 oz. cheddar cheese shredded	Jalapenos or mild chilies to taste

Brown ground beef and onion in a pan. Drain and add to crockpot. Add beans, picante sauce, jalapenos (if using) and chili powder. Turn on low and cook for 2 - 3 hours. Add cheese and sour cream last 1/2 hour.

Serve with tortilla chips.

WILD MUSHROOM BEEF STEW

2 lbs. beef for stew, cut into 1-inch pieces	1/4 C. all-purpose flour
1 t. salt	1/2 t. pepper
1/2 t. dried thyme leaves, crushed	3/4 C. ready-to-serve beef broth
1/4 C. tomato paste	1/4 C. dry red wine
2 cloves garlic, minced	1 lb. red-skinned potatoes (1-1/2-inch diameter), cut into quarters
8 oz. assorted mushrooms, such as shiitake, cremini and oyster, cut into quarters	
1 C. baby carrots	Fresh parsley (optional)

Combine flour, salt, pepper and thyme in small bowl. Place beef in 4-1/2 to 5-1/2-quart crock-pot slow cooker. Sprinkle with flour mixture; toss to coat.

Combine broth, tomato paste, wine and garlic in small bowl; mix well. Add to beef. Add potatoes, mushrooms and carrots; mix well.

Cover and cook on HIGH 5 to 6 hours or on LOW 8 to 9 hours, or until beef and vegetables are tender. (No stirring is necessary during cooking.) Stir well before serving. Garnish with parsley, if desired.

POT ROAST

3 - 4 lb. pot roast	large onion cut up
1 C. beef broth	1 lb. carrots cut in 2 inch pieces
4 - 5 potatoes cut up	salt and pepper

Brown pot roast in a pan on top of the stove. Add vegetables to bottom of slow cooker. Top with roast and pour beef broth over it. Salt and pepper to taste.

Cook for 8 hours on low in slow cooker.

BBQ MEATLOAF

2 - 2 1/2 lbs. ground beef	3/4 C. barbecue sauce
1 egg	1 C. crushed soda crackers
2 t. Worcestershire sauce	1/2 C. diced onion
1/2 t. salt	1/4 C. water
2 t. prepared mustard	2 T. brown sugar
1 T. vinegar	

Mix all ingredients in a large bowl. Form into a meatloaf shape that will fit into your slow cooker. Cut a strip of foil to go under the meatloaf in the slow cooker, leaving it long enough so that you can use it to lift the meatloaf out when it is finished cooking.

After placing the meatloaf in slow cooker, top the meatloaf with an additional 1/3 C. barbecue sauce. Cook for 8 - 10 hours on Low.

CHICKEN MERLOT WITH MUSHROOMS

2 1/2 to 3 lbs. boneless, skinless chicken thighs
2 garlic cloves, peeled and minced
1 6-oz. can tomato paste
2 T. quick-cooking tapioca
2 t. granulated sugar
1/4 t. freshly ground black pepper
2 T. freshly grated Parmesan cheese, preferably Parmigiano-Reggiano

12 oz. sliced fresh mushrooms
1 large onion, peeled and chopped
3/4 C. low-sodium chicken broth
1/4 C. Merlot or any dry red wine, or additional chicken broth
2 T. chopped fresh basil or 1 1/2 t. dried
1/4 t. salt
2 C. cooked noodles

Rinse chicken, pat dry and set aside.
Place the mushrooms, onion and garlic in the insert of the slow cooker. Place the chicken pieces on top of the vegetables.
Combine broth, tomato paste, wine, tapioca, dried basil (if using), sugar, salt and pepper in a medium bowl. Pour mixture over the chicken and vegetables.
Cover and cook on Low for 7 to 8 hours or on High for 3 1/2 to 4 hours. If you are using fresh basil, stir it in after the chicken is cooked, shortly before serving. To serve, spoon chicken mixture over cooked noodles. Sprinkle with Parmesan cheese.

LEMON GARLIC CHICKEN

2 lbs. chicken breasts boneless/skinless
1/2 t. seasoned salt
2 T. butter
4 T. fresh lemon juice
2 t. chicken bouillon

1 1/2 t. oregano leaves crushed
1/4 t. pepper freshly ground
1/4 C. water
4 cloves garlic minced
2 t. fresh chopped parsley

Wash chicken and dry on paper towels. Combine oregano, salt and pepper in a small bowl. Sprinkle on the chicken and pat it in.
Fry the chicken breasts until browned in the butter. Transfer chicken to the slow cooker.
Add the water, lemon juice, bouillon, garlic and parsley to the pan. Scrape any browned bits from the bottom of the pan. Bring mixture to a boil and pour over the chicken.
Cover and cook on High for 2 1/2 - 3 hours or on Low for 5 - 6 hours. Add parsley and baste chicken. Cover and cook another 15 - 30 minutes.

CHICKEN WINGS IN HONEY SAUCE

3 pounds chicken wings (16 wings)
2 cups honey
1/2 cup ketchup
2 cloves garlic, minced

salt and pepper to taste
1 cup soy sauce
1/4 cup oil

Rinse chicken and pat dry. Cut off and discard wing tips. Cut each wing at joint to make two sections. Sprinkle wing parts with salt and pepper.
Place wing parts on broiler pan. Broil 5-4 inches from heat 20 minutes, 10 minutes a side or until chicken is brown. Transfer chicken to slow cooker. (continue on next

page)
For sauce, combine honey, soy sauce, ketchup, oil and garlic in bowl. Pour over chicken wings.
Cover and cook on low 4-5 hours or on high 2-2 1/2 hours.

SOUTHWESTERN CHICKEN

1 (15-ounce) can whole kernel corn, drained
1 (11-ounce) can Mexicorn, drained
1 (15-ounce) can black beans, rinsed and drained
1 (16-ounce) jar chunky salsa (divided use)
6 boneless, skinless chicken breast halves, rinsed and dried
Flour tortillas
Shredded cheddar cheese

Combine the cans of corn, beans and half the salsa in slow-cooker. Top with the chicken. Pour remaining sauce over.
Cover and cook first hour on High, then either 3 more hours on High or 6 on Low until meat juices run clear. Serve with warm tortillas; top with cheese.

CHICKEN PAPRIKA WITH DUMPLINGS

6 boneless, skinless chicken breasts
1 medium onion chopped
1 tsp. salt
1/2 tsp. black pepper
1 tbsp. Hungarian paprika
1 cup chicken broth
8 ounces sour cream
1 tbsp. cornstarch or flour

Dumplings:

3 eggs
1/3 cup water
2-1/2 cups all-purpose flour, sifted

Add onions to slow cooker. Add seasonings, chicken and broth
Cover and cook on LOW 5 to 6 hours
Shortly before serving, turn on high and stir together sour cream and cornstarch. Stir into slow cooker and heat through.
Taste and adjust seasonings (sour cream and cornstarch may be omitted if desired).
Serve with dumplings (recipe below)

Dumplings

Beat 3 eggs, add 1/3 cup water and 2-1/2 cups flour. Beat with a spoon until smooth.
Drop from teaspoon into boiling salted water and cook until dumplings rise to the top, approximately 10 minutes.

CHEESY SHRIMP PASTA

1 (2-lb.) block Velveeta cheese
1 small onion, chopped
1 lb. raw shrimp

1 (16-oz.) carton half-and-half
4 pods garlic, minced
Cooked pasta of choice

Place cheese, half-and-half, Ro-tel tomatoes, onion and garlic in slow cooker and cook on Low for 4 hours.

Add shrimp and cook for another hour on High or until shrimp are pink.

Cook pasta of choice and spoon sauce over cooked pasta.

FISHERMAN'S SEAFOOD CHOWDER

1 to 1-1/2 lbs. fish (any combination of flounder, ocean perch, pike, trout, haddock or halibut)

1/2 C. chopped onion
1/2 C. chopped celery
1/2 C. chopped carrots
1/4 C. snipped parsley
1/4 t. leaf rosemary
1/2 C. dry white wine
16-oz. can whole tomatoes, mashed
8-oz. bottle of clam juice
1 t. salt
3 T. flour
3 T. butter or margarine, melted
1/3 C. light cream

Cut cleaned fish into 1-inch chunks. Combine all ingredients except flour, butter and cream in slow cooker; stir well. Cover and cook on low setting for 7 to 8 hours (3 to 4 hours on high).

One hour before serving, combine flour, butter and cream and stir into slow cooker. Continue cooking until mixture is slightly thickened.

SALMON BAKE

2 cans salmon, boned and skinned (15 oz. size)
1 teaspoon lemon juice
1 chopped green bell pepper
1 can cream of celery soup
1 teaspoon garlic powder
2 chicken bouillon cubes, crushed

4 cups bread crumbs
1 can tomatoes
1 can cream of onion soup
4 well beaten eggs
1 teaspoon Greek seasoning
1/4 cup milk

Grease slow cooker liner. Combine all ingredients except celery soup and milk. Pour into slow cooker. Cover and cook on low heat for approximately 5 hours.

Combine cream of celery soup with 1/2 cup of milk and heat in saucepan. Use as a sauce for salmon bake.

BAKED STUFFED APPLES

6 medium red tart apples
1/4 C. raisins
1/4 C. butter
3 T. orange juice concentrate

1 C. light brown sugar
1 T. orange peel
2 C. very hot water

Wash and core the apples, but don't peel them. In a pan that will fit in your slow cooker, stand up the apples. Butter the pan first.

Fill the core cavities with the brown sugar, raisins and orange peel. Top with butter. Place the pan in the slow cooker. Pour the hot water around the pan. Sprinkle the orange juice concentrate over the apples.

Cover the cooker and cook on low for 3 - 5 hours or until apples are tender.

PIÑA COLADA BREAD PUDDING

1 lb. loaf French bread
6 oz. pineapple juice
1/2 C. cream of coconut
3 eggs
1 C. raisins
1 t. lemon peel; grated

10 oz. frozen piña colada drink mix
12 oz. evaporated milk
2 large bananas; sliced
1/4 C. light rum
8 oz. pineapple; crushed w/juice
fresh mint sprigs

With a sharp knife, peel crust from bread; discard crust or make into bread crumbs for use in another recipe. Cut bread into 1-inch cubes; set aside. In blender or food processor, fitted with a metal blade, combine 1/2 of the following ingredients; drink mix, pineapple juice, evaporated milk, cream of coconut, and banana slices.

Process until pureed; pour puree into a 6-cup bowl. Puree remaining 1/2 of liquid ingredients and banana slices as well as eggs and liqueur, if desired.

Combine both purees; set aside. Combine raisins and crushed pineapple (and the juice); set aside. Place about 2/3 of bread cubes in slow cooker, sprinkle with 1/2 t. grated lemon peel and spread 1 cup of the raisin-pineapple mixture over bread in slow cooker. Top with remaining bread cubes, then with remaining 1/2 t. lemon peel and raisin-pineapple mixture. Pour pureed ingredients into slow-cooker.

Cover and cook on LOW 6 hours. Spread pudding into 8 or 10 dessert dishes and serve hot. Garnish with fresh mint sprigs.

BLUEBERRY BUMP CAKE

1 21 oz. can blueberry pie filling
1 package yellow cake mix
1/2 C. butter
1/2 C. chopped walnuts

Place pie filling in the slow cooker. Combine dry cake mix and butter, sprinkle over filling. Sprinkle the walnuts on top of that. Cover and cook on low for 2 - 3 hours. Serve warm in bowls.

Top with whipped cream or vanilla ice cream.